

The booke of Caruyng



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dwelling in Poules Churchyarde,
at the signe of the Lambe.



Here beginneth the Booke of Car-
uing and Sewing, & al the feasts in the
Yeere, for the seruice of a Prince
or any other estate, as ye shall
finde ech office, the seruice ac-
cordinge in this booke
followinge.

Termes of a Caruer.

Break that Deare, Leache
that Brawn, reare y Gose,
lyft that Swan, sauce that
Capon, spoyle that Henne, fursch
that Chickē, Unbrace that Has-
lard, Unlace that Cony. Dis-
member that Heron, Displaye
that Crane, Disfigure that Pe-
cock, Unioint that Bitture, bn-
tach that Curlew, alay that Fe-
launt, wing that Partrich, wing
that Quaile, mince that Plouer
thie that Pigion, broder that pa-
sty, thie y Woodcock, thie all ma-
ner of small birds.

Timbre y fier, tire y egge, Chin
A.ii. that

The Booke

that Salmon, string that lam-
prey, splat that pike, sauce that
place sauce that tench, splay that
breme, side þ haddock, tusk that
barbell, culpon that troute, finne
that Cheuin, transen that Ele,
traunch that Sturghion, vnder-
traunch that purpos, tame that
crab, barde that lopster.

Heere endeth the goodly termes.

¶ Here beginneth Butler & Panter.

Thou shalt be Butler and
Panter all the fyrst yeare,
and ye must haue thre pā-
try knives, one knife to square
trenchour loues, another to be a
chipper, þ third shalbe sharp for
to make smothe trenchours, than
chip your soueraines bread hot,
and al other bread let it be a day
old, houshold bread thre daies
olde, trenchor bread foure daies
old, thā looke your salt be white
and

of Caruing.

and dry, y planer made of Iuory
two inches brode & thre inches
long. & loke y your saltseller, lid
touch not y salt, thā loke your ta-
bleclothes, towels & napkins be
fayre folden in a chest oz hanged
bpō a pearch, thā loke your table
kniues be faire pullished, & your
spones cleane, then loke ye haue
two farriours a more & a lesse, &
woine cānels of box made accor-
ding, & a sharp gimlet & faucets.
And when ye set a pipe on broch
do thus, set it iiii. fingers brode
aboue y nether chine vptwards
astaunt, and then shall the lyes
neuer arise. Also loke ye haue in
al seasons butter, chæse, apples
peres, nattes, plums, grapes,
dates, figs, and raising compost,
greene ginger and charde quince.
Serue fastinge butter, plums,
damsons, cherries, and Grapes.

A. iiii.

After

The Booke

After meat, Beres, nuts strawberies, Hurtelberies, and hard cheese. Also Blaūdrels oz piping with Caraway in cōfects. After supper rost Apples & Beres, w blāch pouder & hard chæf, beware of Cow creme & of strawberries, Hurtelberies, Juncat, for cheese will make your Souerain sick, but he eate harde chæse. Harde chæse hath these operations, it wil kepe the stomack open, butter is holson fyrste & last, for it will do away all poisons, Milke, cream & iuncate they will close the maw, & so doth a posset therfore eat hard chese & drinke romney modō, beware of græne sallets & rawe fruits, for they wyll make your soueraine sick therfore let not much by such meats as will set your teeth on edge, therfore eate an almond & hard cheese.

of Caruing.

cheese, but eate not much cheese
without romney Hodon. Also
of diuers drinks if their fumosity-
ties haue displeased your soue-
raine, let him eate a raw aplye,
& y^e fumosities will cease, mesure
is a mery meane, & if it be well
bled, abstinence is to be prai-
sed when god therewith is pleased.

Also take good hærde of your
wines, euery night with a Can-
dle both red wine & sweet wine,
and looke they reboyle noz leake
not, and wash the pype head e-
uery night with colde water and
toke ye haue a clenchinge iron
adg & linnen clothes if nede be,
and if they reboyle ye shal know
by the hissing, therfore keepe an
empty pype with the lies of cou-
lored rose, and draw the reboyl-
ed wine to the lies and it shall
help it, Also if y^e sweet wine pale

A.iii

Draw

The Booke
draw it into a Romney bevell,
for lesling.

Heere foloweth the names
of wines.

Red wine, white wine, claret
wine, osey, capricke, campolet,
rennish wine, maluesey, bastard,
tyze, rumney, muscadell, clary,
raspis, bernage, cut, piment and
Ipocras.

For to make Ipocras.

Take ginger, pepper, graines,
canel, sinamon, suger and toz-
sole, than looke ye haue five or
syxe bagges for your Ipocras
to renne in, and a pearche that
your renners may ren on, than
must ye haue sixe peuter basins,
to stand vnder your bags, then
loke your spice be redy and your
ginger wel pared or it be beatē to
pouder, than loke your stalks of
synamon be well couleured and
sweete;

of Caruing.

swete: canel is not so gentle in operation, sinamon is hote and dry, grains of paradico ben hot & moist, ginger, graines, long pepper and luger bin hot and moist, synamon, Canell and Red wine ben hot and drye, toznsle is hol- some for red wine colozing.

Now knowe ye the proporci- ons of your Apocras, than beate your pouders, eche by them self, and put them in bladders and hang your bagges sure that no bagge touche other, but let eche Balsyn touch other, let the fyrste Balsin be of a gallon, and eache of the other a pottell, than put in your Balsyn a gallon of Red wine, put ther to your pouders, and stirre them well, than put them into the fyrste bag, and let it ren, than put them in y^e second bag, thā take a peece in your hād

A. b.

and

The Booke

and a lay if it be strōg of ginger,
a alay it with Sinamon, a it be
stronge of Sinamō, alay it with
Suger and looke ye let it renne
through. vi. renners, a your I-
pocras shalbe the fynest, thā put
your Ipocras into a close beffel
a keepe y receit, for it will serue
for sewes, than serue your So-
uerain with wafers a Ipocras.
Also looke your compost be fair
and clean, and your Ale b. daies
olde, or men drinke it, thā keepe
your house of office cleane, and
be curtyes of answer, to each per-
son, and looke ye giue no person
no palde drinck, for it wil bzaede
the scab. And whē ye lay y cloth
167 wipe y bozd clean. with a cloth,
thā lay a cloth (a chouch it is cal-
led) take your fellowe that one
ende a hold you that other end,
thā draw the cloth straight. The
bought

of Caruing.

bought on the btter edge, take
the btter part and hange it euen
than take the third cloth and lay
the bought, on the inner edge &
laye estate with the bpper parte
hauke a foote broad, than couer
thy cupboord and thynne ewoꝝ w
the towell of Diaper, than take
thy towell about thy neck, & lay
the one syde of the Towel vpon
the left arme, & theron lay your
soueraines Napkin and laye on
thine arme seuen loues of bread
with iij. or iiij. trenchour loues,
with the ende of the Towell in
the left hande, as the maner is,
than take thy Salt seller in thy
left hande, & take the ende of the
Towell in your right hande to
beare in spoones & kniues, than
set your Salt on the righte syde
where your souerain shall syt, &
on the left side the Salt set your
trench

The Booke

trenchours, the lay your knives
and set your Bzeade one lofe by
another, & your spones & your
napkins faire folden besyd your
Bzead, than couer your bzead &
trenchours, spones and knives,
and at every end of the table set
a saltseller with two trenchour
loues, & if ye wil wzap your soue
raines bzeade stately, ye must
square & propozcion your bzead,
and see that no lofe be moze thā
another, and than shall ye make
your wzapper mannerly, then
take a towell of Reines of two
yeardes and a halfe, and take y
towell by the endes double and
lay it on the table, then take the
end of the bought a handfull in
your hand and wzap it hard, thā
lay the end so wzapped between
two towels vppon that ende so
wzapped: lay your bzead bottom
to

of Coruing.

to bottome six or seauen lones,
than set your bread manerlye in
forme, and when your Soue-
raines table is thus araied, co-
uer all other bordes with salt,
trenchours and cups. Also see
thine ewer be araied with basyns
and ewers, and water hote and
colde, and see ye haue napkins,
cups, spoones, and see your pots
for wine and ale be made clean,
and to the furnabe make y^e cur-
tesy with a cloth vnder a fayze
double napry, then take y^e towels
end next you, and the vtter ende
of the cloth, on the vtter syde of
the table, & hold these thre ends
at once, and folde them at once
y^e a pleit passe not a foote broode,
thā lay it euen there it should lie.
And after meat wash with that,
that is at y^e right end of y^e table,
ye must guide it out & y^e marshal
must

The Booke

must conuey it and looke to eche cloth, the right side be outward & drawe it straight, then must ye raise y^e upper part of y^e towell, & lay it without any groning & at euery end of y^e towel ye must conuey half a yarde y^e the sewer may take estate reuerently, & let it be. And when your soueraine hath washed, draw the surnape euen, then beare the surnape to the midst of the boorde, and take it by before your souerain & beare it into the ewozy again. And when your soueraine is set, looke your towel be about your necke, then make your Soueraine curtesy, then bncouer your bread & set it by the salt and lay your napkin, knife, and spoone afoze him, than knele on your knee til y^e purpain pas eight loues and looke ye set at y^e ends of y^e table foure loaves
at

of Coruing.

at a melle & see that euery persō
haue a napkin and a spoone, &
wait wel to the sewer how mani
disches be couered, and so many
cups couer ye, thā serue ye forth
the table mannerly that euery
man may speak of your curtesie.

¶ Here endeth the Butler & Panter,
yeoman of the seller & ewry. And
heere foloweth sewing of flesh.

The sewer must sew, & fro
the bozd conuey all maner
of potages, meats & sau-
ces, and euery day cōmon with y
cooke, and vnderstande and wit
how many disches shall be, and
speake with the panter and of-
fycers of the spicery for frutes y
shal be eaten fasting. Than goe
to the bozd of sewing and see ye
haue Officers ready to conuey,
and seruantes for to beare your
disches

The Booke

dishes. Also if the marshall, squires and sergantes of armes be there, than lerne forth your Soueraine without blame.

¶ Service.

Fyrst set ye forth mustarde, and bza bone, potage, beefe, mutton, stued fesaunt, swan, capon, pigge, venison bake, custarde, leach and lombard, fruter baüt, with a subtiltie, two potages, blaunch manger and gelly. For standard, venison, rost kid, fawon, and cony, bustarde, stork, crane, pecok, with his taylor, herensew, bitture, woodcock, partriche, plover, rabbits, great birds, larkes, doucets, pampusse, white leach, ambze gelly crem of almōds, curlew, bze w, snits, quaille, sparro martinet, pearche in gelly, pety peruis, quince bake, leach, delogard, fruter faige, blandzels or pippings

of Caruinge.

pippins with carawaye in con-
fects, wafers and ipocras they be
agreeable. Now this feast done
boyd ye the table.

Here endeth the sewing of flesh & here
foloweth caruing of Flesh.

The Caruer must know the
caruing, & y^e faire handling
of a knife, and how he shal
fetch all manner of soule, your
knif must be faire, & your hands
must be cleane, & passe not two
fingers and a thombe vpon your
knife. In the midst of your hand
set the haft sure vnlasling y^e min-
sing wth two fingers & a thumbe,
caruing of bread laying and boi-
ding crums wth two fingers &
a thumbe, loke ye haue the cure
let neuer on fish, fleshe, beast ne
fowle, moze thā two fingers, and
a thumbe, than take your lofe in
in your left hande, & holde your
B.i. knife

The Booke

knife surely, enbze to not y table
cloth but wipe bpō your napkin,
then take your trenchour lose in
your left hand, & w the edge of
your table knife take bp your
trenchours as nie the poynte as
ye may, thā lay foure trenchours
to your souerain one by an other
and lay theron other foure tren-
chours oꝛ els thwaine, than take
a lose in your left hand & pare y
lose round about, thā cut y ouer
crust to your soueraine and cut y
nether crust and boyd the paring
& touch the lose no moze after it
is so serued, than clense the table
y the sewer may serue your soue-
raine. Also ye must know the fu-
mosities of fish, flesh, and foules,
and all manner of sauces accor-
ding to their appetites, these bene
the fumosyties, salt, soure, resty,
fat, fryed, synowes, skins, hony,
croupes,

of Caruinge.

croupes, yong fethers, heades,
pigious bones and all maner of
legs of beasts and soules y^e bitter
syde, for these be fumosyties lay
them neuer to your soueraine.

¶ Service.

Take your knife in your hande
and cut brabone in the dishe as it
lyeth & laye on your soueraines
trenchour, and see there be mus-
tard. Venison with furantie is
good for your soueraine, touche
not the venison wth your hand but
wth your knife, cut it out into the
fourmenty, do in y^e same wise wth
peason and bacon, bese, hen, and
mutton, pare the bese, cut
the mutton and lay to your so-
ueraine, beware of fumosyties,
Salt, synew, fat, yesty and rawe.
In syzop, Felande, Partriche,
Stockedoue, Chicking in y^e lefte
B.ii. hand,

The Booke

hand take them by the pinion & with the foze part of your knife lift bp your wings than mince it into the syzop, beware of skin ne raw and senebo. Goose, teele mallard & swan, raise the legs than the winges, laye the body in the midst or in another platter, the wings in the midst & the legs after, lay the bra'one betwene the legs and y wings in the platter, Capon or hen of Grece, lift the legs, than the wings and cast on wine or ale, than mince the wing and geue your soueraine: Fesad, partrich, plouer or lapwing reise the wings and after y legs: woodcock, bitture, egret, snit, curlew & heron set to brate them, break of the pinions, & break the necke, than raise the legs and let y feet be on still, than the winges. A crane raise the winges fyrst and beware

of Caruing.

be ware of the trūpe in his brest.
Pecock, stork, bustarde, and cho-
uillard vnlace them as a crane,
and let the fete be on stil. Quail,
sparrow, larke, martinet, pigeon
swallow, and thrush the legs first,
than the wings, fawne, kid and
lamb, lay the kidney to your soue-
raine, than lift bp the shoulder &
geue to your souerain a rib. Ue-
nison rost cut it in the dishe & lay
it to your soueraine. A cony lay
him on the back cut away þ vêts
betwoene the hinder legs breake
the canel bone, than raise þ sides
than lay the cony on the womb,
on ech side the chine the two sides
departed from the chine, than ley
the bulk chine and sides in the
dish. Also ye must mince four les-
ses to one morsell of meate that
your soueraine may take it in
the sause. All bake meats þ bene

B.iii.

hot,

The Booke

hot, open them aboue the coffin
and all that be colde open them
in the midway. Custarde, cheeke
them in ch square, that your soue
raine may eate therof. Doncets
pare awaye the sides & the bot-
tom, beware of fumosities, frui-
ter, baüt, fruters thei say be good
better is fruiter pouch, aple fru-
ters be good hot, & al cold touche
not. Tansey is good hot, woortes
of gruell, of beefe oz of mutton is
good. Jelly, mortrus, creame, al-
monds, blaunch, manger, iussell
and charlet, cabage and birble &
of a dere be good and al other po-
tage beware of.

Heere endeth the carving of flesh, and
beginneth sauces of al maner of foules.

Mustard is good with braton,
beefe, chine of bacō, & muffō, ber
gis is good to boyled chickens, &
capon, swanne, with chatebons
ribs

of Carving.

ribs of beef wth garlike, mustard,
peper bergis, ginger sauce of lāb
pig & fawne, mustard & suger to
feland, partrich & cony, sauce ga-
melin, to herōsew, egript, plouer
& crane to bzeu and curlew, salt
sugar & water of tamet, bustard,
thouillard & bitture, sauce gam-
line, woodcock, lapwing, lark, quail
martinet, benisō, & snite wth white
salt, sparowes and throstels, wth
salt & sinamon, thus wth al meats
sauce shal haue the operation.

Heere endeth the sauces for all manner
of foules and meates,

¶ Here beginneth the feastes, & seruice
from Easter vnto V Whitsontyde.

On Easter day and so forth
to Pentecost after the ser-
uinge of the fable there shal be
set bread trenchors, & spones af-
ter y^e estimacio of them y^e shal sit
there, & thus ye shal serue your
B. itti. Soue-

The Booke

Soueraine, lay trenchours, & if he be of a lower degree or estat, lay fyue trenchours, & if he be of lower degree foure trenchours, and of another degree thre trenchours, than cut bread for your soueraine after ye knowe his conditions whether it be cut in the midst or pared, or els to be cut in smal pæces. Also ye must vnderstand howe the meat shall be serued before your sauerain, & namely on easter day after the gouernance and seruice of that countrie wher ye were borne. First on that day ye shall serue a calf sodden and blessed, and sodden eggs with greene sauce, & set the before the most principall estate, and that lord because of his hye estate, shall depart them al about him, then serue potage as worts roots or browes, with befe. mut-
ton,

of Caruing.

ton, or beale and capons that bin
coloured with saffron, and baked
meates. And the second course
Fussel with mamony and roasted
endoured, and pigions w bake
meates, as tartes, cheuets, and
flaunes and other, after the dis-
positio of the cookes. And at sup-
per time diuers sauces of muttō
or beale in broth after the ordy-
nance of y^e steward, & than chic-
kins with bakon, beale, rost py-
gions or lamb, and kid rost, with
the head and the purtenaunce of
lambe & pigs fete with vineger
and percely thereon, and a tansye
fried and other bake meates, ye
shall vnderstande this maner of
seruice dureth to pentecost saue
fysch daies. Also take hēde how
ye shall aray these things before
your soueraine. First ye shall see
there be Greene sauce of sorrell or

B. b.

of

The Booke
of viues. y is hold a sauce for the
fyrst course. and ye shall begin to
raise the capon.

Heere endeth the Feast of Ester til Pe-
techost. And heere beginneth car-
uing of all maner of Foules.

Sauce that Capon.

Take bp a Capon and lyft bp
the right leg & y right wing and
so aray forth and lay him in the
platter as he should fly & serue
your souerain. & know well that
capons oz chickens be araied af-
ter one sauce the chikins shalbe
saued w greene sauce oz vergis.

Lift that Swan

Take and dight hym as a goose,
but let him haue a larger brabon
and looke he haue a chawdon.

Alay that Feland.

Take a feland raise his legges
and his winges as it were a
hen

of Caruing.

hen, and no sauce but onely salt.

V Ving that Partrich.

Take a partrich and raise his legs and his winges as a hen, and ye mince hym, sauce him wth wine pouder of ginger and salt, than set him vpon a chaündish of coles to warme and serue it.

V Ving that Quail.

Take a Quail & raise his legs and his wings as a hen, and no sauce but salt.

Display that Crane.

Take a Crane, & vnfolde his legs and cut of his wings by the ioynts, than take vp his winges and his legs and sauce him wth powder of ginger, mustard, vineger and salt.

Dismember that Heron.

Take a heron & raise his legges and his wings as a crane, and sauce him wth viniger, mustarde, pouder of ginger and salt.

Vn

The Booke

Vnioynt that Bitture.

Take a Bitture & raise his legs
and his wings as a heron, & no
saue but salt.

Breake that Egript.

Take an egript & raise his legs
and his wings as a heron, and
no saue but salt.

Vntache that Curlew.

Take a curlew, & raise his legs
and his wings as a hen, and no
saue but salt.

Vntache that Brew.

Take a brew & raise his legs &
his wings in the same manner,
and no saue but onely salt and
serue your soueraine.

Vnlace that Cony.

Take a Cony & laye him on the
back and cut away the vents, thā
raise y wings and the sydes, and
lay bulk chine and the sides toge-
ther, saue vineger and poudre
of giner.

Breake

of Coruing.

Breake that Sarcell.

Take a sarcell oz a tæle & raise his winges and his legs and no sauce but onely salt.

Mince that Plouer.

Take a Plouer & raise his legs and his wings as a hen, and no sauce but only salt.

A Snite.

Take a Snit & raise his wings his legs and his shoulders as a plouer & no sauce but salt.

Thie that V Voodcock.

Take a Woodcock and raise his legs & his winges as a hen, this done dight the bzaine.

Here beginneth the feast from Pentecost vnto Midsomer.

In the seconde course for þe meats before sayd, ye shal take for your sauces, Ale, wine, vineger, & pouders after the meat, but ginger and canell.
from

The Booke

from pentecost to y^e feast of S.
John Baptist. The first course
shal be beefe, and mutton sodden
with capons or roasted, and if ca-
pons be sodden aray him in the
maner aforesayde, and when he
is roasted thou must caste on salte
with wine or with ale, than take
the capon by the legs, and cast on
the sauce & breake him oute and
lay him in a dish as he shuld stee.
First ye shall cut the right legge
& the right shoulder and between
the foure members, lay y^e brabon
of the capon both the croupe in
the end betwene the legs as it
were possible for to be ioyned to-
gether, and other bake meates
after. And in the seconde course
potage shall be iussell. Charlet,
or mercurius with yong geese, bele
porke, pignons, or chikens roasted
with pampusse, fruters & other
bake

of Caruing.

bake meats after the ordinance
of the cooke. Also the goose ought
to be cut member to member, be-
gining at the right leg, & so forth
vnder the right wing, & not vpon
the ioynt aboue, & it ought to be
eaten with græne garlyke, or w
sorell, or tender vines or bergis
in summer season after the plea-
sure of your sonetraine. Also ye
shall vnderstand y all maner of
foules y hath hole fete should be
tailed vnder y wing & not aboue.
Here endeth the feast from Pentecost
to Midsomer. And heere beginneth
from the feast of S. Ihon the Baptist
vnto Michaelmasse.

In yf yst course potage worts
gruel & furmentye, with beni-
son & moztus and pestles of
porke, with græn sauce. Rosted
capon, swan with chabodzon. In
the second course. potage after y
ordinaunce of y cookes w roasted
mut-

The Booke

1 mutton, beale, porke, chikins oz
endoured, pigions, heronsewes,
fruiters oz bake meates, & take
hæde to the fesaunt, he shal be a-
raied in the maner of a capō but
it shal be done drie without any
moysture and he shal be eaten
with salt, and pouder of ginger.
And the heronsew shal be araid
in the samie maner without any
moysture, and he shoulde be este
with salt & pouder. Also ye shal
vnderstand þ al maner of foules
haueinge open clawes as a ca-
pon shal be tired and araid as
a capon and such other.

From the feast of Sainct Michael vnto
the feast of Christmas.

In the first course potage, beef,
mutton, bacon, pestles of porke
oz with goose, capon, malarde,
swan oz fesaunt, as it is before
sayde with tarts oz bake meates
oz

of Caruinge.

oz chineſ of pork. In the ſeconde
cours potage moxtus oz conies
oz ſew, thā roſt fleſh, muttō, pork
beale, pullets, chikins, pigions,
teles, wegiōs, malards, partrich
woodcok, plouet, bitture, curlew,
herōſew, beſon roſt, great birds,
ſnit. ſeldfares, thauſhes, fruiterſ
chewits, bæf with ſauce geloper
roſt with ſauce pegill, and other
baked meates as is afozeſayde.
And if ye carue afoze your Lord
oz your Lady any ſodden fleſhe
carue away the ſkin aboue, then
carue reſoably of y^e fleſh for your
lord oz lady. & ſpecially for ladies
for they will ſone be angry, for
their thoughts be ſone changed,
and ſome lords will be ſone ple-
ſed, and ſome not, as they be of
completion. The goole & ſwan
may be cut as ye do other ſoules
y^e haue hole fæte, oz els as your

C.i.

Lozde

The Booke

Lord or your lady wyll haue it.
Also a swan wth chawdron, capon
or felande, ought to be araied as
it is aforesade, but the skin must
be had away & when they bene
carued before your lord or your
lady for generally the skin of all
maner hole footed foules y^e haue
their liuing on the water, theyr
skins be holsome and cleane, for
by cleannes of water, and fish is
theyr liuing, and if they eate any
stinking thing it is made so clean
wth the water that all the corrup-
tion is cleane gone away from
it.

And the skinne of a Capon,
hen or chikin, be not so cleane for
they eate foule thinges in the
streate, and therefore the skins
be not so holsome. for it is. not
their kinde to enter into the ry-
uer

of Caruinge.

uer to make their meate boyde
of the filth. Malared, geese oz
swan, they eate vpon the lande
foule meate, but anone af-
ter their kinde they goe to the
riuer, and there they clense them
of their foule stink. A felande as
it is aforesayd but the skin is not
holsome, than take the heads of
al field birds and wood byrds as
feland, pecok, partrich, woodcock,
curlew for they eate in their de-
gre foule thinges, as worms,
todes & other such.

Thus endeth the feasts & caruinge of
flesh, & here begineth the sewin of fish.

The first course.

To goe to Shewing of fishe,
muscalade, menewes in sew of
porpas oz of salmon, baken he-
rynge with suger, greene fishe,
pyke, lamprey, salens, purpos ro-
sted, bake gurnard & lāpzy bake.

C.ii.

The

The Booke

The second course.

Gelly white & red, dates in con-
fects, congre, salmon, dozey, bzit,
turbut, halibut for standard, base
trout, mullet, cheuin, sele, eles &
lampries rost, fench in gelly.

The thirde course.

Fresh sturgio, bzeme, pearch, in
gelly, a ioule of salmō, sturgio
welks, apples & peres roasted w
suger candy. Figs of malike and
raisins, dates capt with minced
ginger wafers and ipocras they
be agreeable, this feast is done.
boyde ye the table.

Here endeth the sewing of Fish & here
foloweth caruing of Fish.

The carner of fishe must se to
person & furmenty, the taile &
the liuer, ye must looke if ther be
a salt purpose or sele turrentine,
and do after the forme of benson
baken heringe, laye it hole vpon
your soueraines trencher, white
hering

of Caruing.

bering in a dish open it by y^e back
pick out the bones & the row, & 1565.
see there be mustard. Of salt fish,
greene fish, salt salmon, and cun-
ger. pare away the skin, salt fish.
stockfish, marling, mackrell, and
hake, with butter, take away the
bones & the skins. A pike lay y^e
womb bpon his trenchour with
picke sauce innough. A salt lam-
pray gobon is in. vii. oz viii. pee-
ces and lay it to your soueraine.
A plaice put out the water, then
crosse him with your knife, & cast
on salt wine oz ale. Gurnard, ro-
chet, breme, cheuin, base melet,
roch, pearch, sol, Maerel whitening
haddock, and codleng. raise them
by the back & picke out y^e bones
and clense the refet, in that belly,
carp, breme, sol & trout back and
belly together. Salmon conger,
sturgeon turbut, thirbol, thorn-
back,

The Booke

back, houndfish, and halybut, cut them in the dish as the porpos about, tence, in his sauce cut it. Els and lamprais rost, pull of y skin, pike out y bones, put there to vineger and powder. A crabe bzeak him a sunder in a dish, and make that shell clean and in the stuffe againe, temper it w vineger & powder the coner it w bzed and send into the kitchin to heate than set it to your soueraine and lay them in a dish. A creuis dight him thus, depart him asonder, and slit the belly and take out the fysh, pare away the red skin and mince it thin, put vineger in the dish and set it on the table without eatinge. A ioule of sturgeon, cut it in thin morsels and lay it rounde about the dish. Fresh lāprey bread, open the pastye, than take white bzead, and cut it thin
and

of Caruing.

and lay it in a dicke and with a
spoon take out galentin and lay
it vpon the bread, with red wine
and powder of sinamon, than cut
gobon of the lamprey and mince
the gobon thin and laye it in the
galentine that set it vpon the fire
to heate, fresh hering w salt and
wine, shrimps wel picked floun-
ders gogines menewes & mus-
cles, eles, and lampries, spotes
is good in sewe, Musculade in
wozts, oysters in sew, oysters in
graup, menewes in porpas, sal-
mon in saele, gelly white & red,
creme of almonds, dates in con-
fects, peares and quinces in sy-
rop with parcely rootes moztus
of houndfish reise standing.

Heere endeth the caruing of fish. And
here begineth sauces for all fish.

Mustarde is good for salt her-
ring, salt fybbe, salt conger sal-

C.iii.

mon,

The Booke

mon, sparlyng, salt, ele, and ling,
vineger is good with salt purpos
turrentine, salt sturgion salt thzil
pole and salt whale, lamprey w
galantine, bergis to roche, dace,
breme, molet, bace, flounders,
salt crab and chiwin with powder
of Synamon, to Thorn-
back, hering, houndfish, haddock
whiting & cod, vineger, powder
of synamon and ginger, greene
sauce is good with greene fish &
halibut, cotel & fresh turbot put
not your greene sauce away for
it is good with mustard,

Here endeth al maner of sauces for fish
according to their appetite.

The Chamberlaine.

The Chamberlain must be dis-
lygent & cleanly in his office
with his head kembered and so to
his soueraine that he be not rech-
lesse and see that ye haue a clean
Chrzt,

of Caruing.

Chyzt, breech, peticote and doublet,
than brush his hosen within and
without, & see his shone and hys
slippers be cleane, and at morne
when your soueraine wyll arise
warne his chyzt by the fier, and
see ye haue a foote shete made in
this maner. first set a chaire by
the fyre with a quishin, another
vnder his feet, thā spread a shete
ouer the chayre, and see there be
redy a kerchife and a combe, thā
warne his peticote, his dublet &
his stomacher, and then put on
his doublet, and his stomacher
and than put on his hosen and
his shone oz slippes, than strick
vp his hosen manerly and tie the
vp, than lace his doublet hole by
hole & lay a cloth about his neck
and head thā loke ye haue a ba-
sin & an ewer with warme wa-
ter & a towell to wash his hāds,

C. v.

than

The Booke

than kneele vpon your knee and
ask your soueraine what robe he
wylle weare and bringe him such
as your soueraine commaun-
deth and put it vppon hym, and
take your leaue manerly and go
to the church or chapell to your
soueraines closet and carpets &
quishins, and lay down his boke
of praiers. 1587 ~~than~~ praye the cur-
tins & take your leaue goodly and
goe to your soueraines chamber
and cast all the clothes of y^e bed,
and beate the fether bed and the
bolster, but looke ye waste no fe-
thers. then the blankets and see
the sheets be fayre and swete or
els looke ye haue cleane sheets thaⁿ
lay the head sheets & the pillowes
than take vp the towell and the
basin and lay carpets about the
bed or in windowes & cupboards
laid with quishins. Also looke
there

of Caruing.

ther be a good fire burning bzite,
and see the house of easement be
sweete and cleane, & the pryue
boorde couered with greene cloth,
and a quishin, then see there be
blanket, doune oz cottō for your
soueraigne, & looke ye haue a ba-
sin oz an ewer with water and a
towell for your soueraigne, than
take of his gown and bring him
a mantel to kepe him from cold,
than bring hym to the fyze and
take of his shone and his hosen,
then take a faire kerchit of reing
and kembe his head and put on
his kerchife and his bonet, than
spzed down his bed lay the head
thete & y pillows, & whē your so-
ueraine is to bed draw y curtins
thē see there be moztar oz wax oz
perchours readr, than drine out
dog oz cat & looke there be bassins
& bzinall set nere your souerain,
than take your leaue manerly,
that

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that your souerain may take his
rest merily.

Heere endeth of the Chamberlayne.

Heere foloweth of the marshall
and the vsher.

The Marshall and the vs-
sher must know al y estats
of the Lande and the high
estate of a king w y bloud royal.

The estate of a king.

The estate of a kings sonne, a
Prince.

The estate of a Duke.

The estate of a marquez.

The estate of an Earle.

The estate of a Bishop.

The estate of a Viscount.

The estate of a Baron.

The estate of y thre chiefe iudg-
es and the Mayor of London.

The estate of a knight bachelor.

The estate of a knight, deane,
Archdecon.

The estate of y master of y rols.

Sir Charles Cresswell

of Caruing.

The estate of other iustices, and
barons of Cheker.

The estate of the maire of calice.

The estate of a doctoz deuine.

The estate of a doctour of both
the lawes.

The estate of him y^e hath bin ma
ier of London, & sergeant of the
law. The estate of a maister of
the chancery and other worshop
full preachers & clarkes that be
graduablen, & all other orders of
of chaste persons, and prestes wor
shipfull marchantes and gentil
men, all these may sit at the squi
ers table.

A duke may not keepe the hall,
but eche estate by them selfe in
chambers or in pavilion y^e neither
se other marques, erles bishops
and vicounts all these may sit at
a messe. A baron and the maier
of London & thre chiefe iudges
and

The Booke

and the speaker of the parlyment,
all these may sit two or thre at a
messe. And all other states may
sit thre or foure at a messe.

Also y^e marshall must vnderstand
and know the blood royall, for
some lord is of the blood royall
& of small liuelihod, And some
knight is wedded vnto a lady of
royall blood, she shal kepe the es-
tate of her lordys blood, & there-
fore the royall blood shal haue y^e
reuerence as I haue shewed you
before. Also a marshal must take
hede of the birth, and next of the
lyne of the blood royall.

Also he must take hede of the
kings officers of the chaunceler,
steward, chamberlayne, treasor-
er, and comptroller.

Also y^e Marshall must take hede
vnto stranges and put them to
worship and reuerence, for and
they

of Caruing.

they haue good cheare it is your
soueraignes honour. Also a mar-
shall must take hēde if the king
send your soueraigne any messege
and if he sende a knight receiue
hym as a baron, and if he sende
a yoman receiue him as a squire
and if he sende a grome receiue
him as a yoman. Also it is no re-
buke to a knight to let a grome
of the kings at his table.

¶ Heere endeth the Booke of seruice
and Caruing and shewing and all
manner of offices in his kinde
vnto a prince or any other
estate, & all the feasts;
in the yeere: — 1640 —

F.F.F.F.S.